

ALLANDALE

Tasting Notes



2010 WINEMAKERS RESERVE 'SINGLE VINEYARD' SEMILLON

VITICULTURE Fruit was sourced from our own 'Creek Flat' vineyard. This single parcel of fruit was selected to illustrate the quality and intensity of Semillon from this area.

WINEMAKING Picked early in the vintage and cold fermented using specially selected yeasts.

PALATE & BOUQUET Crisp grapefruit and sherbet with lifted lemon/lime flavours. The palate is long, tight and lingering with a clean, fresh finish.

ALCOHOL 11.0% Vol

BOTTLED 750ml super premium claret bottle under screw cap

FOOD MATCHES Fresh seafood and shellfish.

CELLARING Drink in the first 2-3 years or cellar for 6-10 years.

FURTHER NOTES

